



Snacks

Potato and thyme sourdough, 'Nduja butter 5

Crispy brawn, malt vinegar mayonnaise 5

Quail Scotch eggs, brown sauce 6

Origin house charcuterie, pickles, toasted sourdough baguette - for two 22

Shellfish & Caviar

Crispy oysters, pancetta, sauce ravigote 18

Half dozen Loch Fyne oysters, apple balsamic 18

Half dozen grilled langoustines, garlic and herb butter 31

Scottish seafood platter - scallop ceviche, half dozen oysters, whelks, half dozen langoustines, two whole dressed brown crab, rye bread, dressings - for two 125

King's Sturgeon Caviar (Aquitaine, Fr.) 50g, cream cheese, rye bread 95

Starters

Hand dived king scallop, broad beans, smoked roe butter 22

'Crab and chips' 21

Black Angus steak tartare, bitter leaves, radish, wood sorrel 16/28

Grilled Morteau sausage, Puy lentils, mustard dressing 15

Cured Black Angus beef, sweet mustard, chicory, Old Winchester 14

Beauvale blue, butternut squash, bitter leaves, pecans 11

Origin

From Pasture To Plate Nose To Tail

Mains

- Courgette flowers, Driftwood goats cheese, romesco sauce 25
- BBQ monkfish, miso squash, razor clams, pancetta, chicken butter 36
- Whole Scottish lobster, bone marrow and miso butter 55
- Black pig cut of the day, fennel sausage, faggot, summer bean casserole 33
- Grilled Texel hogget, goats curd, merguez sausage, salsa verde 34
- Twenty-five hour stout-braised Black Angus beef, Roscoff onion, baby gem, herb ketchup, savoury granola, truffle jus 36

Slow-cooked casseroles to share:

- Texel hogget, sugar snaps, artichokes, Nocellara olives, olive oil mashed potatoes 70
- Tamworth pork, baby onions, heritage carrots, Calvados, creamed potatoes 70

Sides

- Beef dripping chips 6
- Creamed potatoes 6
- Chargrilled tenderstem broccoli, anchovy cream 6
- Fine beans, toasted almonds 6
- Radicchio, rocket, Dijonaise 6

Desserts

- Crème caramel, whisky-soaked golden raisins 10
- Strawberry and elderflower Eton Mess 12
- Amedei 70% dark chocolate tart, milk ice cream, coco nib 12
- Lemon sherbert 11
- Selection of British cheeses - by Perry James Wakeman, Master Affineur 15